

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings of claims in the application:

**Listing of Claims:**

Claims 1 - 2. (canceled)

Claim 3. (currently amended) The method according to ~~claim 2~~ claim 8, wherein the wort is prepared from a grain source material.

Claim 4. (original) The method according to claim 3, wherein the grain source material is malt.

Claim 5. (currently amended) A The method according to any one of claims 3, 4 and 8 for producing a fermented beverage with less sulfur smell through a fermentation stopping process, wherein L-methionine is prevented from being depleted during the fermentation.

Claim 6. (currently amended) A The method according to any one of claims 3, 4 and 8 for producing a fermented beverage with less sulfur smell through a fermentation stopping process, wherein the fermentation is stopped before the L-methionine concentration in fermenting wort becomes lower than 0.01 mM.

Claim 7. (canceled)

Claim 8. (currently amended) A method for producing a low-alcohol beer or low-alcohol sparkling liquor ~~with less sulfur smell~~ through a fermentation stopping process where the fermentation is stopped at an alcohol concentration less than 1%, wherein the L-methionine concentration in wort is 0.09 mM to ~~5 mM~~ 1 mM.

Claims 9 - 11. (canceled)

Claim 12. (currently amended) The method according to ~~claim 9~~ claim 15 or 16, wherein the free amino nitrogen level in wort is controlled by adjusting at least one parameter selected from the group consisting of the type or ratio of grain source material, the pH, temperature or time of a mashing step, and a dilution factor.

Claim 13. (original) The method according to claim 12, wherein the grain source material is malt.

Claim 14. (canceled)

Claim 15. (currently amended) A method for producing a low-alcohol beer or low-alcohol sparkling liquor ~~with less diacetyl smell~~ through a fermentation stopping process where the fermentation is stopped at an alcohol concentration less than 1%, wherein the free amino nitrogen level in wort is 10 mg/100 ml to 20 mg/100 ml, and wherein the free amino nitrogen level in fermenting wort is adjusted to give an L-valine concentration of 0.1 to 10 mM.

Claim 16. (currently amended) A method for producing a low-alcohol beer or low-alcohol sparkling liquor ~~with less diacetyl smell~~ through a fermentation stopping process where the fermentation is stopped at an alcohol concentration of 0.5% or less, wherein the free amino nitrogen level in wort is 2.5 mg/100 ml to 20 mg/100 ml, and wherein the free amino nitrogen level in fermenting wort is adjusted to give an L-valine concentration of 0.1 to 10 mM.

Claim 17. (currently amended) A method for producing a fermented beverage ~~with less sulfur and diacetyl smells~~ through a fermentation stopping process where the fermentation is stopped at an alcohol concentration less than 1%, wherein the L-methionine concentration in wort is 0.09 mM to 1 mM and wherein the free amino nitrogen level in the wort is 10 mg/100 ml to 20 mg/100 ml, and wherein the free amino nitrogen level in fermenting wort is adjusted to give an L-valine concentration of 0.1 to 10 mM wherein L-methionine is added to wort or fermenting wort and wherein the free amino nitrogen level in the wort or fermenting wort is controlled.

Claims 18 - 19. (canceled)

Claim 20. (currently amended) The method according to claim 17, ~~wherein the L-methionine concentration in wort is 0.09 mM to 5 mM and wherein the free amino nitrogen level in the wort is controlled by adjusting at least one parameter selected from the group consisting of the type or amount of grain source material and the pH, temperature or time of a mashing step.~~

**Claim 21. (canceled)**

**Claim 22. (currently amended) The method according to claim 24 claim 36, wherein the low-alcohol fermented beverage is a low-alcohol beer or a low-alcohol sparkling liquor.**

**Claims 23 - 24. (canceled)**

**Claim 25. (currently amended) The method according to claim 23 any one of claims 8, 15 and 17, wherein yeast is top fermenting yeast.**

**Claim 26. (previously presented) The method according to claim 25, wherein the yeast is *Saccharomyces cerevisiae*.**

**Claim 27. (withdrawn) A fermented beverage with less off-flavor, which is obtainable by the method according to any one of claims 1, 9 and 17.**

**Claims 28 - 33. (canceled)**

**Claim 34. (new) The method according to any one of claims 3, 4 and 8, wherein the concentration of hydrogen sulfide in the beverage is 3 ppb or less.**

Claim 35. (new) The method according to claim 15 or 16, wherein the concentration of diacetyl in the beverage is 0.1 ppm or less.

Claim 36. (new) The method according to claim 17 or 20, wherein the concentration of hydrogen sulfide in the beverage is 3 ppb or less and the concentration of diacetyl in the beverage is 0.1 ppm or less.